



9
Local, Castello
All in the name

Opened in 2015 by Luca and Benedetta Fullin (both pictured), whose family has run the nearby Hotel Wildner since the 1960s, Local's focus is on – naturally – local, seasonal ingredients. These are sourced from satellite islands and cooked by Matteo Tagliapietra.

“My cuisine combines elements of Venice's illustrious culinary heritage with modern influences I acquired working at Noma and Nobu,” says Tagliapietra. You'll find classic pennoni pasta with wild boar alongside chargrilled eel with mango miso and chicory.

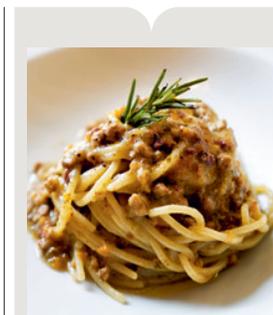
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ristorantelocal.com



8
Estro, Dorsoduro
For wine worshippers

Estro means “flair” or “whim”, two words that aptly describe the atmosphere of this gastronomic gem in the heart of artsy Dorsoduro. Run by exuberant siblings Alberto and Dario Spezzamonte, it's a casual wine-and-cichèti bar that's perfect for a quick stop-off or a meal with a group of friends.

By day it offers carefully chosen natural wines – bubbles come in hand-blown chalices by Murano glass master Elia Toffolo – while at night it doubles as a restaurant, serving popular contemporary dishes and meat, cheese and seafood platters. While chef Alberto's creations are pleasing to both the eye and the palate, the highlight remains the stellar list of 500 vintages, which the knowledgeable and friendly staff will help you navigate.
3778 Calle Crosera, 30100
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estrovenezia.com



10
Antiche Carampane, San Polo
Hidden treasure

This tiny trattoria serves some of the finest fish in Venice. It's hard to find – the only way you'll stumble upon it is if you're lost in the twists and turns of San Polo – but the food will compensate for your quest.

A sign at the entrance states that this is no place for tourist fare: “No pizza, no lasagne, no menù turistico.” The ever-changing menu, which nods to both tradition and innovation, is religiously spelt out at the table. Don't miss the paccheri pasta with home-smoked swordfish.

1911 Rio Terà de le Carampane,
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antichecarampane.com

Must-try
Tagliatelle di castagne con ragù d'anatra from Vini da Gigio, Cannaregio
Venice is known for its seafood but its poultry is also remarkable. At Vini da Gigio try duck as a velvety ragu with chestnut tagliatelle or roasted, as is customary on Burano.
vinidagigio.com

Bàcari
Tipples and nibbles



1
Cà' d'Oro Alla Vedova, Cannaregio
Rush for rissoles

One of Venice's oldest osterias, notorious for its bygone charm and brusque service, offers a concise menu of cichèti and traditional dishes. There are two ways to experience this bàcari: either standing at the counter grazing on the nibbles or sitting at the tables and ordering the pasta.

Regulars are more inclined to linger by the bar nursing their ombra (glass of wine) while waiting for the legendary polpetta (meat rissoles) to appear from the kitchen. Snap up a few before they disappear and pair them with the inexpensive house red.

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